

COFFEE & WALNUT BISCOTTI

INGREDIENTS

Group 1

Ingredient	KG	%
Flour	1.000	36.00
Instant Coffee	0.080	2.90
Castor Sugar	0.840	30.20
Salt	0.020	0.70
HERCULES BAKING POWDER	0.020	0.70
Total Weight:		1.960

Group 2

Ingredient	KG	%
Egg Yolk	0.100	0.30
Eggs	0.400	14.40
	0.015	0.50
Total Weight:		0.515

Group 3

Ingredient	KG	%
Walnuts (chopped)	0.300	10.80
Total Weight:		0.300

METHOD

Blend Group 1 together for 1 minute on slow speed. Slowly add Group 2 until mixed together. Blend in Group 2 for 30 seconds on slow speed. Weight 900g of biscuit mix and roll out to three quarters of the tray length (like a sausage roll). Bake at 160°C for 25-30 minutes. Cool then cut into thin slices and bake at 140°C for 10-12 minutes.



CATEGORY

Cookies & Biscuits